

# Food Safety Regulation in North Carolina

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Rockingham County Environmental  
Health

# North Carolina Regulations

- Rules Governing the Sanitation of Food Service Establishments
  - 15A NCAC 18A .2600



# Inspection Sheet

- 54 Items on Grade Sheet
  - 27 Foodborne Illness Risk Factors & Public Health Interventions
  - 27 Good Retail Practices
- Compliance Status – IN, OUT, N/O or N/A
- CDI – Corrected During Inspection
- R – Repeat Violation
- VR – Verification of Correction Required if not CDI
- Can lose zero, one-half or full points on any item depending on the severity and/or recurring nature of the violation.
- Highest score possible is 100

# Risk Categories

- Risk Category I (ex: Drink Stand, Produce Dept)
  - 1 inspection a year
  - Food Service Establishments (FSE) that prepare only non-potentially hazardous foods (PHF).
- Risk Category II (ex: Fast Food Restaurants)
  - 2 inspections a year
  - FSE that cook and cool no more than 2 PHF and PHF are received in a ready-to-cook form.

# Risk Categories

- Risk Category III (ex: Meat Markets, KFC, Bojangles)
  - 3 inspections a year
  - FSE that cook and cool no more than 3 PHF.
- Risk Category IV (ex: Chaney's, Super Buffet, Nursing Homes, School Cafeterias)
  - 4 inspections a year
  - FSE that cook and cool more than 3 PHF and those facilities that use specialized processes or serve a highly susceptible population.

# Risk Factors

- “Risk Factor” means a contributing factor that increases the chance of developing foodborne illness as it relates to food safety issues within a food service establishment
- CDC has determined that there are 5 Risk Factors that directly contribute to foodborne illness outbreaks
  1. Improper hot and cold holding, cooling or reheating of PHF
  2. Inadequate cooking
  3. Poor personal hygiene of food handlers
  4. Cross-contamination and contamination of food-contact surfaces
  5. Food from unapproved sources

# Permits - Rule .2659

- Must have a permit to prepare and sell food to the public
- Permits are not Transferable from one owner to the next
- Permits can be Suspended or Revoked for violation(s) of the .2600 rules



# Grade Card – Rule .2660

- Must be posted in a conspicuous place
- Cannot be moved without EHS permission
- Must remain posted while open for business
- Must remain completely visible to the public while open for business

# Inspections - Rule .2661

- When an EHS enters an establishment to do an inspection they must first identify themselves and the purpose for the visit.
- The EHS then invites the responsible person to accompany them during the inspection.
- At the end of the inspection, the EHS fills out the inspection sheet and goes over it with the responsible person, then posts the Grade Card in the same conspicuous location.

# Grading – Rule .2662

100 - 90 = A

89 – 80 = B

79 – 70 = C

The permit will be revoked for a score of less than 70

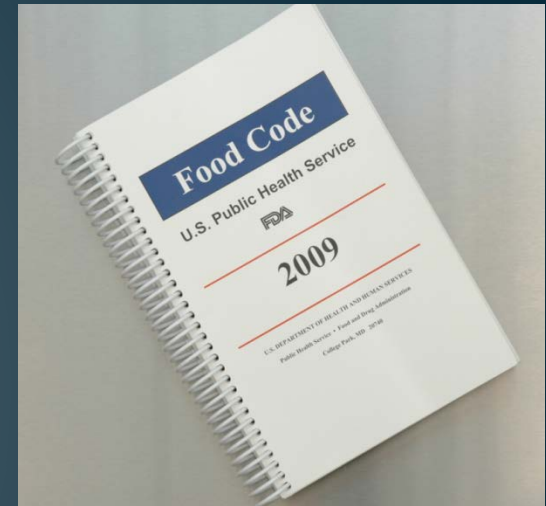


# Adoption of 2009 Food Code

- Rules were adopted on July 19, 2012
- Went into effect on September 1, 2012
- Adopted majority of 2009 Food Code with some changes specific to North Carolina
  - [North Carolina Food Manual](#)

## The *FDA Food Code*:

- Outlines federal recommendations for food safety regulations for the foodservice industry
- Created for city, county, state, and tribal agencies
- Although FDA recommends adoption by each state, it cannot require it



# The Inspection Process

Risk designations for evaluating facilities:

- Priority items
  - Prevent, eliminate, or reduce hazards (e.g., handwashing)
- Priority foundation items
  - Support priority items (e.g., soap at a handwashing station)
- Core items
  - Relate to general sanitation, the facility, equipment design, and general maintenance, (e.g., keeping equipment repaired)



# Grading

- **Zero**, one-half or full deduction of points for violations
- **Priority items** or **Priority Foundation Items** may be corrected during the inspection and no more than half points will be deducted if it is not a repeat violation
- If **Priority items** or **Priority Foundation Items** are not corrected during the inspection, half points or full points will be deducted and the EHS will do a Critical Violation Visit within 10 days to ensure the items have been corrected

# Steps in the Inspection Process

## Inspection guidelines:

- Ask for Identification
- Cooperate with the inspector
- Take notes
- Keep the relationship professional
- Be prepared to provide requested records
- Discuss violations and time frames for correction
- Act on all deficiencies noted in the report





# Closure

An inspector may close an operation when there is:

- Significant lack of refrigeration
- Backup of sewage into the operation
- Emergency, such as a fire or flood
- Significant pest infestation
- Long interruption of electrical or water service
- Clear evidence of a foodborne-illness outbreak related to the operation



# Self-Inspections

## The benefits of self-inspections:

- Safer food
- Improved food quality
- Cleaner environment for staff and customers
- Higher inspection scores

## When conducting a self inspection:

- Use the same type of checklist that the regulatory authority uses
- Identify all risks to food safety
- After the inspection, meet with staff to review problems



# Food Safety Knowledge Requirement

- The PIC (Person In Charge) of establishment must show proficiency in Food Safety by passing the exam of an accredited program
  - **Category 1 Establishments and Congregated Nutrition Sites are exempt**



# Food Safety Knowledge requirement

## Accredited Programs

- ServSafe:  
[www.servsafe.com](http://www.servsafe.com)
- Prometric:  
[www.prometric.com](http://www.prometric.com)
- National Registry of Food Safety Professionals:  
[www.nrfsp.com](http://www.nrfsp.com)



# Food Safety Knowledge requirement

- There will no longer be a two point bonus for establishments who have staff ServSafe Certified
- There will instead be a two-point deduction if the PIC during the inspection is not certified
  - If Establishment has more than one PIC, they may need to have multiple or more than one PIC certified

# Food Safety Knowledge requirement

- Training will not be required
  - Allowed to take and pass exam without having to attend a class
  - Allowed to take the course online, but exam is administered at a Proctored Testing Site
- Certificates must now **be renewed every 5 years** instead of every 3 years

# Duties of the PIC

- **Must have Active Managerial Control**
- Will be marked as OUT of compliance when there is a pattern of non-compliance and obvious failure of PIC to ensure employees are
  - Effectively cleaning their hands
  - Inspecting shipments of food that are received
  - Properly cooking PHF
  - Properly Cooling PHF
  - Proper Sanitizing of clean utensils & equipment
  - Not handling RTE with bare hands
  - Informed of their responsibility to report illness under the Employee Health Policy

# Employee Health Policy

## Employee Health Policy

- Does not have to be written
- Requires food employees to report to the PIC information about their health and activities as they relate to diseases that are transmissible through food.
  - Allows PIC to reduce the risk of foodborne illness transmission



# Employee Health Policy

- Requires Food Employees to report the following symptoms or exposures to people with these symptoms to the PIC
  - Vomiting
  - Diarrhea
  - Jaundice
  - Sore Throat with Fever
  - Lesions containing pus (ex: boil or infected wounds)

# Employee Health Policy

- Requires Food Employees to report the following diagnosed illnesses or exposures to the PIC
  - Norovirus
  - Hepatitis A virus
  - Shigella
  - E. Coli
  - Salmonella Typhi

# Employee Health Policy

- The PIC must **notify the Health Department** when a Food Employee is
  - Jaundiced
  - Diagnosed with one of the reportable illnesses
- The PIC must **EXCLUDE or RESTRICT** a Food Employee if they report any of the symptoms, illnesses, past illnesses or exposures
  - **Exclude** means to prevent an Food Employee from working in a Food Establishment
  - **Restrict** means to limit the activities of a Food Employee so that they don't work with exposed food, clean equipment, utensils, linens or unwrapped single-service

# Employee Health Policy Agreement



371 NC 65  
Wentworth, NC 27375  
336-342-8140

## Reporting: Symptoms of Illness

I agree to report to the manager when I have:

1. Diarrhea
2. Vomiting
3. Jaundice (yellowing of the skin and/or eyes)
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part (such as boils and infected wounds, however small).

## Reporting: Diagnosed Illnesses

I agree to report to the manager when I have:

1. Norovirus
2. Salmonella Typhi (typhoid fever)
3. Shigella spp. infection
4. E. coli infection (Escherichia coli O157:H7 or other EHEC/STEC infection)
5. Hepatitis A

*Note: The manager must report to the Health Department when an employee has one of these illnesses.*

## Reporting: Exposure of Illness

I agree to report to the manager when I have been exposed to any of the illnesses listed above through:

1. An outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.
2. A household member with Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or hepatitis A.
3. A household member attending or working in a setting with an outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.

## Exclusion and Restriction from Work

If you have any of the symptoms or illnesses listed above, you may be excluded\* or restricted\*\* from work.

\*if you are excluded from work you are not allowed to come to work.

\*\*if you are restricted from work you are allowed to come to work, but your duties may be limited.

## Returning to Work

If you are excluded from work for having diarrhea and/or vomiting, you will not be able to return to work until more than 24 hours have passed since your last symptoms of diarrhea and/or vomiting.

If you are excluded from work for exhibiting symptoms of a sore throat with fever or for having jaundice (yellowing of the skin and/or eyes), Norovirus, Salmonella Typhii (typhoid fever), Shigella spp. infection, E. coli infection, and/or Hepatitis A, you will not be able to return to work until Health Department approval is granted.

## Agreement

I understand that I must:

1. Report when I have or have been exposed to any of the symptoms or illnesses listed above; and
2. Comply with work restrictions and/or exclusions that are given to me.

I understand that if I do not comply with this agreement, it may put my job at risk.

Food Employee Name (please print) \_\_\_\_\_

Signature of Employee \_\_\_\_\_ Date \_\_\_\_\_

Manager (Person-in-Charge) Name (please print) \_\_\_\_\_

Signature of Manager (Person-in-Charge) \_\_\_\_\_ Date \_\_\_\_\_

# Good Hygienic Practices

- Employee drinks must have a lid & straw and be stored below food prep surfaces.



# Good Hygienic Practices

- Preventing Contamination when tasting
  - Employees may not use a utensil more than once to taste food that is sold or served
- Discharges from Eyes, Nose & Mouth
  - Employees experiencing persistent sneezing, coughing or runny nose may not work with exposed food, clean equipment or clean utensils

## Preventing Contamination by Hands



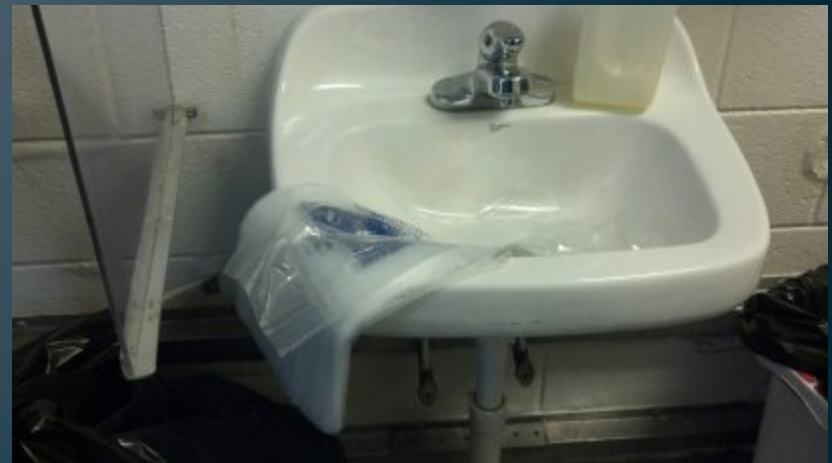
- Clean condition of Arms and Hands
- Where to wash hands – only in approved handwashing sinks
- Hand Antiseptics – applied only to hands that have been properly washed

# Preventing Contamination by Hands

No Bare Hand (or arm) Contact  
with RTE (Ready-to-Eat) Foods

Handwash Sinks must be

- Properly stocked with soap, towels & signage
- Conveniently located for employees
- Not blocked by portable equipment or stacked full of dishes or other items
- Available for use





# Approved Source for food

- Parasite Destruction of fish that will be served raw or undercooked such as
  - Lightly cooked
  - Raw
  - Raw-marinated (Ceviche)
  - Cold-smoked

# Approved Source for food

- Parasite Destruction does not apply to:
  - Molluscan Shellfish
  - Some species of Tuna
  - Aquacultured Fish (ex: Salmon) that:
    - Raised in net-pens if raised in open water
    - Raised in land-based operations such as ponds or tanks
    - Are fed formulated feed, such as pellets, that contains no live parasites

# Protection from Contamination

- Sanitizing
  - Manual Dishwashing - Completely submerge for
    - 30 seconds at 171°F for hot water sanitizing or
    - 10 seconds for chlorine sanitizer or
    - 30 seconds for QAC or Iodine sanitizers
  - Dishwashing Machines
    - Utensils must reach a surface temperature of 160°F or
    - Have contact time of 10 seconds for chlorine sanitizer or
    - Have contact time of 30 seconds for QAC or Iodine sanitizers

## Protection from Contamination

- Equipment and utensils contacting PHF must be cleaned throughout the day **every 4 hours** with a few exceptions
- Food-Contact surfaces of cooking and baking equipment must be cleaned at least every 24 hours (including microwaves)

## Protection from Contamination

- Equipment and utensils contacting non-PHF shall be cleaned
  - **At least every 24 hrs for tea dispensers and consumer self-service utensils**
  - As needed to prevent accumulation of soil or mold for ice and beverage dispensing nozzles, ice bins and enclosed components of ice makers unless otherwise specified by manufacturer
  - **Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers**

## Protection from Contamination

- Food that is unsafe, adulterated or not honestly presented shall be discarded
- Food that is not from an approved source shall be discarded
- RTE that may have been contaminated by an employee that has been restricted or excluded shall be discarded
- **Food contaminated by Food Employees, consumers or other persons through contact with their hands, bodily discharges or other means shall be discarded**

# Potentially Hazardous Food Time/Temperature

<p><b>145°F for 15 seconds</b></p>	<ul style="list-style-type: none"><li>■ Raw eggs – immediate service</li><li>■ Fish</li><li>■ Meat – cattle, swine, sheep, goats</li><li>■ Commercially raised Game Animals, Rabbits</li></ul>
<p><b>155°F for 15 seconds</b></p>	<ul style="list-style-type: none"><li>■ Ratites – Ostrich, Rhea &amp; Emu</li><li>■ Injected Meats</li><li>■ Mechanically tenderized or injected meats</li><li>■ Raw eggs – hot holding</li><li>■ Comminuted Meat, Fish or Commercially raised Game Animals</li></ul>
<p><b>165°F for 15 seconds</b></p>	<ul style="list-style-type: none"><li>■ Wild Game Animals</li><li>■ Poultry – chicken, turkey, duck, geese, guineas, pheasant, quail</li><li>■ Stuffed fish, meat, pasta, ratites, &amp; poultry</li><li>■ Stuffing containing fish, meat, ratites &amp; poultry</li></ul>

# Potentially Hazardous Food Time/Temperature

- **Cooling**
  - From 135°F to 70°F in 2 hours
  - From 70°F to 41°F (45°F) or less in an additional 4 hours
  - If prepared from ambient temperature ingredients, must be cooled to 41°F (45°F) in 4 hours
  - Must also use an approved method
- Hot Holding – 135°F
- Cold Holding – 41°F by January 1, 2019
- Food that is prepared for **immediate service** in response to an individual consumer may be served at **ANY TEMPERATURE**



# Potentially Hazardous Food Time/Temperature



- Date Marking – Ready-to-Eat Potentially Hazardous Food prepared and held for more than 24 hours shall be labeled with date or day by which food will be served, sold or discarded
  - 7 days if held at 41°F
  - 4 days if held at 45°F



# Potentially Hazardous Food Time/Temperature

- **Exceptions to Date Marking**
  - Commercially Prepared Salads such as chicken salad, ham salad, potato salad & macaroni salad
  - Some Hard and Semi-soft cheeses
  - Cultured dairy products such as yogurt, sour cream & buttermilk
  - Foods such as pepperoni, Genoa salami and country ham – not labeled “Keep Refrigerated”

# Potentially Hazardous Food Time/Temperature

- **Time as a Public Health Control (Former TILT)**
  - Written procedures prepared in advance
  - Labeled or marked to indicate when food was either removed from temperature control or is to be discarded
  - Food in unmarked containers or marked to exceed time limit is discarded

# Potentially Hazardous Food Time/Temperature

- Cold Food
  - 4 hour hold time if had an internal temperature of 45°F or colder before removing it from temperature control
  - 6 hour hold time if had an internal temperature of 41°F or colder before removing it from temperature control and it does not exceed 70°F within the 6 hours
- Hot Food
  - 4 hour hold time if it had an internal temperature of 135°F or hotter before removing it from temperature control

# Consumer Advisory

- Must Provide if **serving Raw or Undercooked Meat, Poultry, Fish or Eggs**
  - Cannot be put on a children's menu or used for a Highly Susceptible Population
- Must include 2 components to meet rule requirements
  - **Disclosure**
  - **Reminder**

# Consumer Advisory

- **Disclosure** is satisfied when
  - Items are described as being raw or undercooked (ex: Eggs cooked to order), OR
  - Items are Asterisked to a footnote stating the items are:
    - Served Raw or Undercooked, or contain (or may contain) Raw or Undercooked ingredients

# Consumer Advisory

- **Reminder** is satisfied when disclosed items are asterisked to a footnote stating:
  - Consuming Raw or Undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness; or
  - ....may increase risk of foodborne illness, especially if you have certain medical conditions

# Consumer Advisory does not meet requirements – Does not have a disclosure, only reminder

## Breakfast Menu *served daily 7am to 11am*

### Omelets

Cheese (American, Provolone or Feta)	\$5.95
Mushroom and Cheese	\$6.95
Spinach, Feta and Sautéed Onions	\$6.95
Bacon, Sausage, Ham or Pepperoni	\$6.95
Western Omelet	\$6.95
Broccoli and Cheese	\$6.95

*All above served with home fries and toast.*

### Eggs

2 Eggs any style	\$4.95
2 Eggs any style with bacon, sausage or ham	\$5.95
2 Eggs, 2 bacon, 2 sausage, 2 pancakes, OJ	\$7.95
Steak and Eggs (any style)	\$8.95
2 Eggs with Homemade Corned Beef Hash	\$7.95

*All above served with home fries and toast.*

Buttermilk Pancakes \$6.25

French Toast made with your choice of bread \$6.25

**Breakfast Roll-up (3 eggs)** \$5.95  
Made with ham, bacon or sausage with cheese

**Breakfast Sandwich (2 eggs)** \$3.95  
Made with ham, bacon or sausage with cheese

**Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risks of food borne illness.

## Catering

We offer complete catering services:

Corporate Catering

Birthdays

Weddings

Anniversaries

Barbecues

Theme Parties

House Parties

Personalized Menus

*George says*

*"Tell us what you like.*

*We can make it!"*



935 East Street, Walpole, MA 02081

Tel: (508) 668-2123

Fax: (508) 668-0167

*Fax or call in your orders in advance.*

[www.freshstartskitchen.com](http://www.freshstartskitchen.com)

Menu Updated May 2008



935 East Street, Walpole, MA 02081

Tel: (508) 668-2123

Fax: (508) 668-0167

*Fax or call in your orders in advance.*

**Dine-in • Take-out • Delivery**

### Cafe Menu Hours

Monday – Saturday  
7:00 am to 2:00 pm

Sunday  
7:00 am to 1:00 pm

*Free delivery with \$10 minimum order  
within Walpole and Norwood  
Monday thru Friday 11:00 am to 2:00 pm*

### Bakery Hours

Monday – Friday  
7:00 am to 6:00 pm

Saturday  
7:00 am to 3:00 pm

Sunday  
7:00 am to 1:00 pm

[www.freshstartskitchen.com](http://www.freshstartskitchen.com)



# Consumer Advisory meets requirements with both disclosure and reminder

## Big Mouth Burgers®

We grill our burgers medium, medium-well or well-done. Served on a sesame seed bun with homestyle fries. Black bean burger substituted upon request.

### **NEW** Big Mouth® Bites\* 7.99

Enjoy a serving of four savory mini beef burgers topped with applewood smoked bacon, American cheese, sauteed onions and Ranch dressing on sesame seed buns. Served with crispy onion strings, homestyle fries and jalapeño-ranch dressing on the side.

### **Mushroom-Swiss\*** 7.59

We add fresh sauteed mushrooms, aged Swiss cheese, mayo, shredded lettuce, tomato and pickle.

### **Bacon Burger\*** 7.79

Topped with applewood smoked bacon, aged cheddar cheese, mayo, shredded lettuce, tomato and pickle.

### **Chipotle Bleu Cheese Bacon Burger\*** 7.79

Spicy and smoky with chipotle pepper sauce, bleu cheese crumbles, applewood smoked bacon, shredded lettuce, tomato, pickle and bleu cheese dressing.

### **Oldtimer®\*** 6.79

Mouth-watering burger with mustard, shredded lettuce, tomato, pickle and onion.

Add cheese .70

## SMOKEHOUSE BACON BIG MOUTH BURGERS®

### **NEW** Jalapeño Smokehouse Bacon Big Mouth Burger\* 8.49

Extra thick-cut applewood smoked bacon topped with smoked cheddar cheese, crunchy tortilla strips, jalapeños, mayo, shredded lettuce, tomato and onion. Served with jalapeño-ranch dressing on the side.

### **NEW** Southern Smokehouse Bacon Big Mouth Burger\* 8.49

Extra thick-cut brown sugar and chile-rubbed bacon topped with smoked cheddar cheese, crispy onion strings, mayo, shredded lettuce, tomato and pickle. Served with ancho-chile BBQ sauce on the side.

### **NEW** Smokehouse Bacon Triple-the-Cheese Big Mouth Burger\* 8.49

Extra thick-cut jalapeño applewood smoked bacon triple-layered with smoked cheddar, Swiss and provolone cheeses, sauteed onions, shredded lettuce, tomato, pickle and jalapeño-ranch dressing. Served with jalapeño-ranch dressing on the side.

650/96/12/2/26

490/63/8/2/11

**Add Spicy Garlic & Lime Grilled Shrimp to any entree Three...3.69 Six...6.49**

**\*NOTICE: MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

# Chemical

- Only those poisonous or toxic materials that are **required for the operation and maintenance of the food establishment shall be allowed**
- **Cannot reuse** poisonous or toxic chemical containers to store food or **sanitizer**
- Sanitizers cannot exceed maximum concentrations

# Conformance with Approved Procedures

- **Specialized food processes must be approved by the Health Department (examples)**
  - Treating Juice or Labeling with a Warning if not treated
  - Smoking Food
  - Curing Food
  - Using Food Additives to render a food so that it is not PHF
  - Using Reduced Oxygen Packaging (ex: using a vacuum sealer)
  - Custom processing animals

# Safe Food and Water

- Menu items that use egg as an ingredient for the preparation of RTE foods – **must use pasteurized eggs**



# Food Temperature Control

Fruits and Vegetables that are cooked for hot holding must be **cooked to 135°F**

**Slacking** – keeping frozen food (typically used for frying) under refrigeration (41°F) or less or at any temperature if the food remains frozen

Must provide a suitable **small-diameter probe thermometer** to check thin foods such as hamburger patties & okra



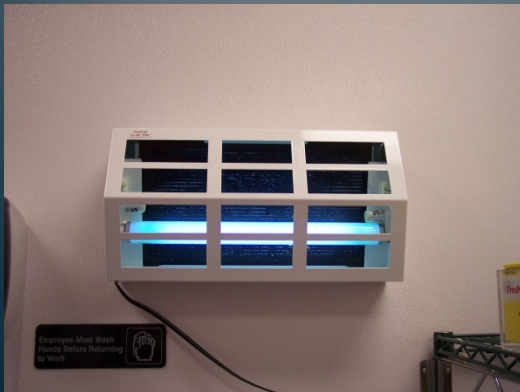
# Food Temperature Control

- **Must use correct thawing procedures if thawing:**
  - In a refrigerator
  - Under potable running water (< 70°F)
  - As part of the cooking process
  - In a microwave only when food will be immediately transferred to conventional cooking equipment as part of continuous cooking process

# Prevention of Food Contamination



- Insect control devices must be installed away from food preparation areas and must keep dead insects from falling onto exposed food & clean equipment or utensils or linens
- Dead or trapped birds, insects, rodents and other pests must be removed from control devices at a frequency to prevent accumulation, decomposition or attraction of pests.



# Prevention of Food Contamination





# Prevention of Food Contamination



# Prevention of Food Contamination

Ice that has been used as an exterior coolant is prohibited from then being used as an ingredient

Packaged food may not be stored in direct contact with ice/water if packaging is not water tight

Linens and napkins may not be used in contact with food unless they are used to line a container to serve food such as rolls and they are replaced each time the container is refilled for a new customer



# Prevention of Food Contamination

- Food must be stored at least **6 inches** off the floor.
- Food cannot be stored in locker rooms, in toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under leaking water lines or under open stairwells
- **Customer self-service buffets & salad bars must be monitored by Food Employees trained in safe operating procedures**

# Prevention of Food Contamination



- Food Employees must keep their **fingernails** trimmed, filed and maintained so the edges and surfaces are cleanable and not rough
- Unless wearing gloves, Food Employees **may not wear fingernail polish or artificial fingernails** when working with exposed food.

# Prevention of Food Contamination

- Food Employees **may not wear jewelry** including medical information or watches **on their arms or hands**
  - One exception – plain ring such as a wedding band
- Food Employees **must wear clean outer clothing** to prevent contamination of food, equipment, utensils, linens and single-service

# Prevention of Food Contamination

- Wiping Cloths
  - Used for wiping food spills from tableware & carryout containers that occur as food is being served shall be maintained dry, used for no other purpose & kept free of food debris/visible soil
  - In-use for wiping counters & other equipment must be **held between uses in chemical sanitizer solution**, laundered daily & **kept free of food debris/visible soil**
  - In-use for wiping surfaces in contact with raw animal foods must be kept separate from cloths used for other purposes

# Utensils and Equipment

Equipment, cabinet used to store food or clean equipment, utensils, linens or single-service may

- Not be stored in **locker, toilet, garbage or mechanical rooms, under sewer lines, under leaking water lines, under open stairwells** or under other sources of contamination
- Must be stored at least 6 inches off the floor



# Utensils and Equipment

Fixed Equipment (not easily moveable) must be installed so that it is

- **Spaced to** allow cleaning along sides, behind and above
- **Spaced from** adjoining equipment, walls and ceilings not more than 1 millimeter or sealed to it
- **Sealed** to floor or counter top **or elevated** on legs **6 inches** off the floor or **4 inches** off the counter top/table





# Utensils and Equipment

- 2-compartment sinks used for washing and sanitizing utensils must
  - Use a detergent-sanitizer
  - Make up cleaning and sanitizing solutions immediately before use and drain immediately after use
- Compartments of utensil and food preparation sinks, dishwashers & drainboards must be cleaned
  - At least every 24 hours
  - Before use
  - Throughout the day at a frequency to prevent recontamination of equipment and utensils

# Utensils and Equipment

- The wash, rinse and sanitize solutions must be **maintained clean**
- The wash compartment must be **maintained  $\geq 110^{\circ}\text{F}$**



# Physical Facilities

Toilet Rooms used by females or with diaper changing tables must be provided with a **covered trashcan** for sanitary napkins and/or diapers

Must provide **toilet tissue** at each toilet



# Physical Facilities

- **Outdoor storage surface** for garbage, recyclables and returnables must be constructed of nonabsorbent material such as concrete, asphalt and must be smooth, durable and sloped to drain
- Garbage, recyclables and returnables must be removed at frequency to prevent attraction of pests



# Physical Facilities



- If disposable towels are used at handwashing sinks, must **provide a trash can** at each handwash sink or group of adjacent handwash sinks
- **Mops must be positioned** to allow them to air dry without soiling walls, equipment or supplies
- Must keep premises free of
  - **Items that are unnecessary to the operation or maintenance of the establishment** such as equipment that is nonfunctional or unused
  - Litter

# Physical Facilities

- Light Intensity
  - 50 Foot Candles of Light are required
    - Food Preparation Areas
  - 20 Foot Candles of Light are required
    - Handwashing or dishwashing areas
    - Buffets and Salad Bars
    - Displays for produce or packaged food
    - Utensil-storage Areas
    - Wait Stations
    - Restrooms
    - Inside some equipment such as reach-in refrigerators
  - 10 Foot Candles of Light
    - Inside walk-in refrigerators and freezers
    - Dry storage areas
    - Dining rooms (for cleaning)



# Department of Environmental and Natural Resources

- State Web Site: [www.deh.enr.state.nc.us](http://www.deh.enr.state.nc.us)
- County Web Site: [www.rockinghamcountypublichealth.org](http://www.rockinghamcountypublichealth.org)
- Rules: [www.deh.enr.state.nc.us/ehs/rules.htm](http://www.deh.enr.state.nc.us/ehs/rules.htm)
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QUESTIONS?